

CRUDI DI MARE

East Coast Oysters * 19 West Coast Oysters * 24 Clams on the Half Shell * 15 Maine Lobster Tail 19

King Crab 32 Shrimp Cocktail 19 Strega Seafood Tower 26/49/98

GLI ANTIPASTI

Tuna Tartare * 18

Spicy Ginger Sauce. Avocado. Sesame Aioli. Crackers

Calamari 16

Spicy Aioli. Fennel. Onion. Truffle Emulsion

La Burrata * 18

Tomatoes. Balsamic. Prosciutto

Fried Mozzarella 16

House Spicy Sauce. Parmesan

Wagyu Carpaccio & Prime Tartare * 19

Cucumber. Feta. Olives. Onion. Tomatoes. Grissini

Octopus Carpaccio 19

Capers. Cornichon. Arugula. Pepper. Truffle Pecorino

Strega Antipasto 21

Chef's Selection of Assorted Cured Meats & Cheese

Veal Dumplings 15

Pancetta. Ginger Soy Sauce. Cilantro

Mamma Rosetta Wagyu Meatball 14

Strega Sauce. Truffle Ricotta. Tuscan Bread

Sautéed Mussels 14

Garlic. White Wine. Thyme. Grilled Pugliese

Lobster Gnocchi 18

Tomato Medley. White Wine Sauce

LE INSALATE E ZUPPE

Lattuga Romana * 12

Romaine. Anchovy Dressing. Parmesan Croutons

Mixed Green 11

Cucumber. Cherry Tomatoes. Ricotta Salata. Balsamic Vinaigrette

The Iceberg 14

Applewood-Smoked Bacon. Tomatoes. Blue Cheese Dressing

Lobster Bisque 11

Sambuca. Dry Sherry. Lobster Meat

Clam Chowder 11

Pancetta. Smoked Haddock

Beets 14

Goat Cheese. Gastrique. Mache. Pistachio. Orange Segments

Caprese 14

Basil Purée. Hot House Tomatoes. Mozzarella. Aged Balsamic

Arugula 14

Poached Pear. Lemon Dressing. Truffle Pecorino. Grissini

LE PASTE

Linguine & Clams 26

Squid Ink Linguine. Garlic. Parmesan. Parsley. White Wine Sauce

Brodetto de Pesce 38

Fettuccine. Lobster. Shrimp. Mussels. Clams. Spicy Tomato Brodo

Chicken Piccata 24

Fettuccine. Capers. Lemon. White Wine Sugo

Lobster Tomato Vodka 34

Angel Hair. Red Pepper Flakes. Parmesan

Wagyu & Veal Bolognese 28

Pappardelle. Pancetta. Creamy Tomato Sauce. Mozzarella

Veal Saltimbocca 36

Linguine. Tomato. Prosciutto. Fontina. Mushroom. Marsala

SPECIALITÀ DELLA CASA

Salmone alla Griglia * 29

Roasted Beets. Pearl Onion. Brussels Sprouts. Cider Sugo

Pan Seared Halibut 36

Tomato Medley. Potato Dumplings. Jumbo Lump Crab Meat

Butter Poached 3lb Lobster 65

Poached Lobster. Thyme. Beurre Blanc

Pork Chop 29

Root Vegetables. Asparagus. Cider

Cornish Hen alla Diavola 23

Lemon & Parmesan Risotto. Garlic Sauce. Rosemary

Grilled Swordfish 34

Parsnip Purée. Fingerling Potatoes. Baby Carrots & Turnips. Vin Cotto

LE CARNI

All Steaks Served with House Truffle Butter (Foie Gras & Truffle Marrow)

Filet 12oz * 49

Petite Filet 8oz * 39

Classic New York Sirloin 12oz * 29

Prime Sirloin Au Poivre 14oz * 47

Dry-Aged Bone-In Sirloin 16oz * 47

Prime Long Bone-In Delmonico 28oz * 59

Rack of Lamb * 47

Mint Jelly

Dry-Aged Ribeye 16oz * 47

Prime Sirloin 14oz * 43

Japanese Wagyu 6oz * MKT

Accompaniments: Shrimp 12 / Lobster Tail 19

Sauces: Red Wine. Madeira Peppercorn. Bearnaise. Horseradish Cream. Hollandaise. Strega Steak 2

CONTORNI

Grilled Asparagus & Maldon Sea Salt 11

Truffle Parmesan Frites 9

Whipped Yukon Potatoes 5/9

Mac & Cheese 10

Pancetta & Cider Brussels Sprouts 11

Creamed Spinach 11

Sweet Potato & Butternut Squash Purée 11

Pecans

Onion Strings & Spicy Aioli 8

Exotic Mushroom Risotto 14

Bacon & Cheese Potato 12

Exotic Mushrooms 14

All fish and meats are cooked to order. Please allow Chef Farouk Bazoune and his team ample time. *Consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness. **Before placing your order please inform your server if a person in your party has a food allergy.